

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date:	2 September 202	20				
	DAY	Month	YEAR			
Requested by:						
	NAME	Position				
Transmitted by:						
Requested by: Kevin Vargas, Constituent Liaison Position						
	NAME	Position				
Were electronic files sent?						
YES ☑	No □					
How many people are curren	ntly being cohorted/q	uarantined due to sickness?				
Number of people currently	cohorted/quarantine	d due to sickness:	7			
FORMAL COUNTS: 2.8	V. A.					
How many people were mos	t recently formally c	ounted in this facility?				
Number of people mo	ost recently formally	counted in the facility: 33	7			
How many people formally of	counted in this facili	ty describe themselves as the fo	ollowing gender?			
Female: 16						
<i>Male:</i> 321						
Nonbinary: 0						
Prefer not to say: 0						

How many people formally counted in this facility describe themselves as transgender?
Number of people that describe themselves as transgender: 6
How many people have been brought into the facility this week?
Number of people brought into the facility this week: 42
How many people have left the facility this week?
Number of people who left the facility this week: 15
How many people and where did those who left the facility go?
Released into community: unknown
Formally removed from the United States: unknown
Moved to other facility: unknown
Other: unknown
How many people are currently being housed in the Annex?
Number of people who are being housed in the Annex: 52
Female: 15
Male: 37
COVID-19 CONFIRMED CASES*: New Cases this week: Total to date since March 30, 2020
Detainees: 0 37
ICE Employees: 0
GEO Employees: 0
DOCUMENTS RECEIVED:
Daily Kitchen Opening and Closing Checklists
RECEIVED ✓ $NOT RECEIVED$ □ Daily Foods Production Service Records
RECEIVED $lacksquare$ Not Received \Box
Temperature Logs
RECEIVED ✓ NOT RECEIVED Law and Leisure Library Logs
RECEIVED extstyleightigg Mother Not Received extstyleight Medical Staffing Update
RECEIVED $oxtimes$ Not Received \Box

^{*}All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.3

SUPPLEMENTAL NOTES:

Request for information made on August 31st, 2020. All population numbers current as of September 3rd, 2020

KITCHEN DOCUMENTS:

Menu provided, see attached documents

MEDICAL:

Warden Choate provided the weekly update on medical staffing as of September 2020

- 1-Health Services Administrator
- 1-Assistant Health Services Administrator
- 13-RN's *
- 13-LPN's *
- 1 -Medical Doctor (Full time)*
- 2-PA's
- 1-Psychologist
- 1-Licensed Clinical Social Worker
- 3-Medical Records Clerks
- 1-X-ray tech
- 4-tele-psychiatrist
- 2-Dentists- 40 hours a week total
- 1-Dental Assistant
- 4-Agency RN's

TEMPERATURE CHECKS:

Documents attached.

LAW LIBRARY:

Documents were provided. We can't release documents since A#'s and names of detainees are shown. Dates from 8/24-8/28 were provided. Each dorm averaged from 1-3 detainees accessing the library. Log indicate that dorms that did not use the library were either new intake dorms, on restriction, or were offered and refused

COVID-19 UPDATES:

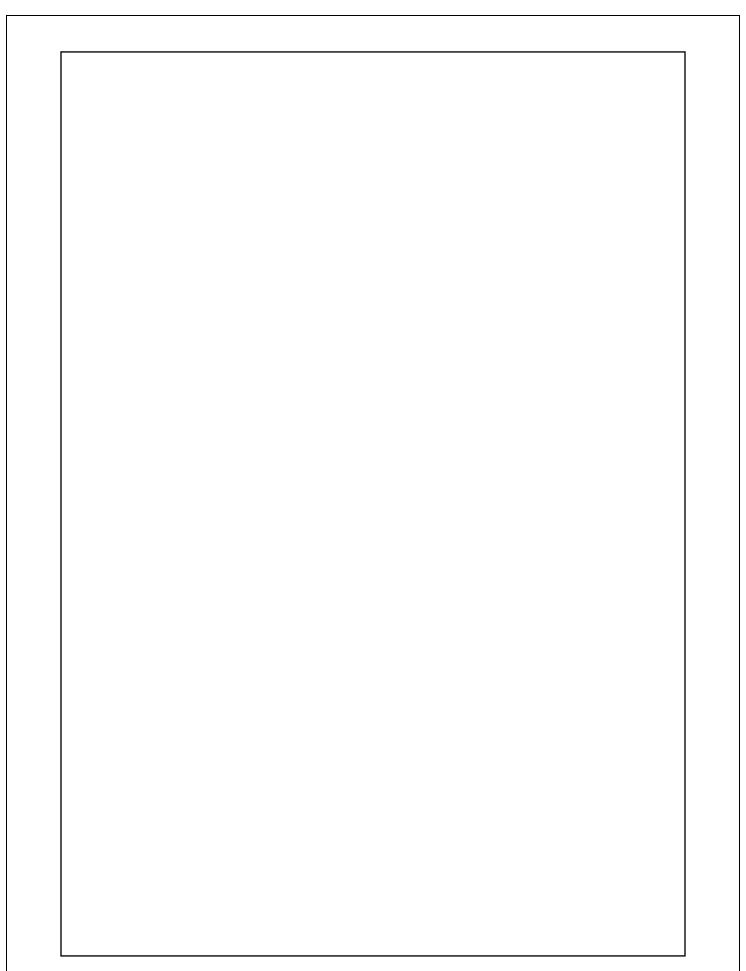
- 2 Confirmed ICE staff members on ice.gov as of 9/3/20
- 37 Confirmed Detainees on ice.gov as of 9/3/20

Aurora Fire Rescue received an update from the Geo Facility Administrator related to COVID 19. We were informed that they have no GEO, detainees, or ICE employees that have tested positive this week.

Congressman Crow's office confirms with TCHD and AFD about new COVID-19 positive cases.

^{*}Less staffing from last weeks report

^{**}Per required GEO reporting to local agencies 9/3/20





Secure Services™

North Building Temperature Log

195 Aurora Detention Center 3130 Oakland St.

Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower
8-31-20	A-1	67.2	104,7						
	A-2	69.3	104.5 Inuse	INUSP					
	A-3	69.2	Inuse						
	A-4	70.0	105.5						♦ :
	B-1	69.9 69.2	104.0						فنف
	B-2	69.2	106.8						
	В-3	71.1	104.2						
	B-4	arent							
	C-1	68.0 64.7	104.3						
	C-2		Inuse						
	C-3	65.6	104.1	·					
	C-4	69.9	109.1						
	D-1	71.6	105,5				N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1	69,6	104.5				N/A	N/A	N/A
	E-2								
	MED	72.5	holy. 3						
1	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake		66.3		N/A	N/A	N/A	N/A	N/A

	Intake	N/A	100.1		N/A	N/A	N/A N/A N/A
PRINT:		an Hans	~		SIGN:	<u> A</u> M	
Write Legi	bly						
Medical Sh	owers Ten	nperature	Log				
			Name:			I	Date:
ROOM_			•				
	540	538	536	534	523	522	Tub Room
	<u> </u>						
					<u> </u>		<u></u>
Temperatur	e Taken wit	h a Fluke M	od 52 Digit	al Thermo	meter		



Secure Services™

Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street

Aurora, CO 80010

Date:

8-31-200

	Unit	AIR	WATER/sink	Shower #1	Shower #2
8-31-20	South-A	69.4	104.0		
	South-B	72.5		_	
	South-C				
	South-D	Cohort			
	South-E	Cohoret			
	South-F	70.9	104,2		
	South-G	71.0	104.1		
	South-L	70,1	104.1		
	South-M	70,1	1040		
	South-N	71.2	104,1		
	South-X	70,3	104.1		
	South-Y	69,9	104,1		
	South-Z	66.5	106.5		
	South SMU	72.5	106.5		
	South SM - Shower 3				
	MED ISO- Room 1	N/A		N/A	N/A
	MED ISO- Room 2	N/A		N/A	N/A
	MED ISO- Room 3	N/A		N/A	N/A
V	MEDICAL				

PRINT:	San Hanson	SIGN:	Sak	
				·- -

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer

Ly UK 1

ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.

Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2020 BREAKFAST	LUNCH	CYCLE 1 WEEK-AT-A-GLAN
MONDAY	Dry Cereal	Chicker Leg Quarter	DINNER Fideo w/ Meat Sauce
	Scrambled Eggs	Cream Gravy	Green Beans
	Diged Potatoes	Whipped Potatoes	Tossed Salad
	Tortilla	Carrots & Peas	
	Salsá	Pinto Beans	Dressing
	Margarine	Margarine	. Garlie Bresd
	Sugar	Fruit Cobbler	Fruit
and the second	Coffee	그리는 말하는 그런데 하면 하면 가면 가면 하다 하는 것이 말하는 것이 없다.	Fortified Sugar Free Beverage
	Milk 2 %	Fortified Sugar Free Tea	
TUESDAY	Dry Cereal		
IUESDAI	French Toast	Stir-Fry	T-Flam Macaroni Cheese Casserok
		Mixed Vegetables	Beans
	8улир	Rice	Cebbage
	Turkey Sausage	Tossed Salad	Combread
	Margarine	Dinner Roll	Margarine
	Sugar	Margarine	Brownie
	Coffee	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
	Milk 2 %	Dressing	
WEDNESDAY	Farina	Beef and Bean Burnto	Polish Sausage
	Coffee Cake	Spanish Rice	Refried Beans
	Turkey Sausage	Hominy	Grilled Potatoes
	Fruit	Salsa	Salsa
	Sugar	≇Cheese	Tortilla
	Coffee	Combread / Margarine	Peaches
	Milk 2 %	Tossed Salad / Dressing	Fortified Sugar Free Beverage
	Margarine	Fortified Sugar Free Tea 🕴	i Aldina andat Lias Desarage
HURSDAY	Cream of Rice	Fallts w/ Tortilla	Chicken Patty
	Pancakes	Grilled Onions & Ball Pepper	Green Beans
	Syrup	Spanish Rice	« Com
	T-Ham, Silced	Sala	그는 사람들 중에는 그 사람들이 그리는 것이 없다.
	Margarine	Gärden Satad/Dressing	Potatoes
	Sugar	그는 그는 그리고 하고 않았다면서 회사를 가운 모든 생각이 함께 하는 것이다. 그 그 그 그리고	Margarine
	Coffee	Refried Beans	Roll
	Milk 2 %	White Cake / Iced	Fortified Sugar Free Beverage
	2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	Fortified Sugar Free Tea	
RIDAY	Oatmeal	Taco Mest	Tuna Salad
	Scrambled Eggs	Com	Potato Wedges
	Cream Gravy	Pinto Beens	Mixed Vegetables
	Blecuit	Salsa	Shredded Lettuce / Dressing
	Margarine	Shredded Lettuce	Bread
	Suger	Shredded Cheese	Ketchup
	Coffee	Tortillas	Yellow Cake
وأوأد وووالوه وفدالله والزفول	Milk 2 %	Fortified Bugar Free Tea	Fortified Sugar Free Beverage
ATURDAY	Dry Cereal	Chicken Salad	Salisbury Steak
	Fried Eggs	Vegetarian Beans	w/ Gravy
	Bread / Margarine	Com Saled	Rice
	Fresh Fruit	Lettuce	Greens
	Jelly	Bread	Salad w/ Dressing
	Sugar	Pineappie Cake	Combraid
	Coffee	Fortified Sugar Free Tea	
	Milk 2 %	e or one outgot 1 (40:100	Margarine
UNDAY	Catmeal	Turkey Ham, Sliced	Fortified Sugar Free Beverage
	Scrambled Eggs	그는 그리는 이 이 사람들은 그 사람이 없다면 하는 것이 없는 것이 없는 것이 없다.	Beef and Bean Burrito
		Potato Salad	Spanish Rice
	Creamed Meat Gravy		Refried Beans
	Diced Potatoes	Lettuce	Salsa
	Biscuit	Onion Silce	Lettuce
	Margarine	Bread	Dressing
	8ugar	Salad Dressing	Cheese
	Coffee	Mustard	Cake
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291 Corporate Manager Food Service Menu Systems/Dietitian







Secure Services M

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 8 24 20				Time	:0170 AN	1 Time	:17	15 I	PM
Shift Checklist	A	M	PN	Л		Comme	ents		10 - a =
	No	Yes	No	Yes				· · · · ·	
All areas secure, no evidence of theft		×							
Workers reported to work, no open sores		×		X					
no skin infections		У	1	×					· · · · · · · · · · · · · · · · · · ·
no diarrhea		×		×				 	
Kitchen is in good general appearance		Y		X					
All kitchen equipment operational & clean		4		X					
All tools and sharps inventoried		Y		×					
All areas secure, lights out, exits locked	1.5			X				<u>-</u> -	
DISH MACHINE	<u> </u>				Wash 150+	Rinse 18			·
Temperature according to manufacturer's specifications	Breakfast				159	186			
and chemical agent used in Final Rinse	Lunch					184			
	Dinner			er	155 155	1876			
POT and PAN SINK	,	Temp	erature		Wash 110 °F+	Rinse 110	°F+	200 p)Dm
Final Rinse Temps determined by chemical agent used			Breakfast		1/2	115		200	
			Lune	ch	116	120		200	Dppn
			Dinn	er	123	119		70	777m
FREEZER and WALK-IN	To	empe	rature		Freezer 0°F	Walk-in		lk-in 2	11.0
Pagard tomporatives Engages and Well-				43.5	or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				AM	-4.60	38	3	7	
Record temperatures, Freezer and Walk-ins	120		4=	PM	2 - 5		7	<u> </u>	
DRY STORAGE	Temp	<u>eratu</u>	re 45-		Spice Room	Store Rm		į	
Record temperatures Dry Storage Areas	AM				66	60	ļ	1	
Record temperatures, Dry Storage Areas				PM	64	63			
Water Temps & Handwash Areas	AM	<u>1</u>	PN	Л					
	105-12		105-12						
									4

Signature, Cook Supervisor (AM

28-24 date

Signature, Cook Supervisor (PM)

8-25-20





Secure Services M

FOOD SERVICE UNIT: <u>195- AURORA KITCHEN</u>

OPENING and CLOSING CHECKLIST

Date: 8-25-2020				Time:	AN	I Time	:17	70 p	M
Shift Checklist	A	<u>M</u>	PN	M		Comme	nts		
	No	Yes	No	Yes				7	
All areas secure, no evidence of theft		K						1	
Workers reported to work, no open sores		X		X					
no skin infections		χ		X				9	
no diarrhea		X		X					****
Kitchen is in good general appearance		X		X				1	
All kitchen equipment operational & clean		Ϋ́		X					
All tools and sharps inventoried		1		X					
All areas secure, lights out, exits locked				X				1	
. DISH MACHINE	Temperatu			re	Wash 150+	Rinse 18	30+		
Temperature according to manufacturer's specifications	Breakfa				159	186			
and chemical agent used in Final Rinse	Lunch				154	180			
			Dinr	er	152	185		L :: 1.4	
POT and PAN SINK		Temp	eratui	re	Wash 110 °F+	Rinse 110	Rinse 110 °F+		pm
Final Rinse Temps determined by chemical agent used			Break	fast	11-2	115		200	
			Lun	ch	114	116		ZCETTPIN	
	•	<u></u>	Dinr	ner	173	no		Lacor	
FREEZER and WALK-IN	T	emper	ature		Freezer 0°F	Walk-in		k-in 2	<u> </u>
D 1/2					or below	35-40 °F	35-	40 °F	ļ
Record temperatures, Freezer and Walk-ins				AM	-2.4	36°	37.	7	
Record temperatures, Freezer and Walk-ins				PM	<u> </u>	39	51	<u> </u>	
DRY STORAGE	Temp	eratui	re 45-		Spice Room	Store Rm	<u> </u>		
Record temperatures Dry Storage Areas				AM	60	680	ļ		
Record temperatures, Dry Storage Areas				PM	65	64			
WY. A. TELL O WY TO I A	4.3	- 1	~~~				ļ		
Water Temps & Handwash Areas	AN 105-12	20 °F	PN 105-1						
	12	0"	12	0					
	15			4	170	1 /	7	11	

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

DO SERVICE MANAGER

8-26-20





Secure Services 16

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 9-26-20			•	Time:	AN.	I Time	:181	ot P	M
Shift Checklist	AM		PN	/I		Comme	nts	-	
	No Y	es	No	Yes					H-W
All areas secure, no evidence of theft	بر فر	<u> </u>							
Workers reported to work, no open sores	1	ζ .		Ý		·			
no skin infections	1			Y					"
no diarrhea	۲			¥					-
Kitchen is in good general appearance	7	X		7					
All kitchen equipment operational & clean	}	<u> </u>		4					
All tools and sharps inventoried		X		4.					
All areas secure, lights out, exits locked				X					
DISH MACHINE	Te	mp	eratui	e	Wash 150+	Rinse 180+			
Temperature according to manufacturer's specifications	Breakfast				161	184	/		
and chemical agent used in Final Rinse	Lunc			ch	169	198			
			Dinr	er	169	185			
POT and PAN SINK	Temperature			Wash 110 °F+	Rinse 110	°F+	200 p	pm	
Final Rinse Temps determined by chemical agent used			Breakfast		114	116		200 pp	
			Lunch		119	121		250	SOM
			Dinr	er	11-3	122)	200	ppm
FREEZER and WALK-IN	Tem	per	ature		Freezer 0°F	Walk-in	Wa	lk-in 2	
					or below	35-40 °F	35-	40 °F	
Record temperatures, Freezer and Walk-ins				AM	-4.9	38.5	39		
Record temperatures, Freezer and Walk-ins				PM	-36	37.4	3	86	
DRY STORAGE	Tempera	tur	e 45-	80 °F	Spice Room	Store Rm	<u> </u>	i i	
Record temperatures Dry Storage Areas				AM_	68	68			
Record temperatures, Dry Storage Areas				PM	20	フロ		1.	
Water Temps & Handwash Areas	AM		Pl	√I				*:	
	105-120 °	F	105-1	20 °F					
	120		127						

Signature, Cook Supervisor (AM)

08.26.202 0

Signature, Cook Supervisor (PM)

8-27-20





Secure Services III

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 3-27-70				Time	0150 AM	1 Time	:18	D6 1	PM
Shift Checklist	A	M	PI			Comme	nts		***********
	No	Yes	No	Yes					
All areas secure, no evidence of theft		7.	第2 章					 	
Workers reported to work, no open sores		X		X					 -
no skin infections		Y		4					
no diarrhea		×		7			-	-	
Kitchen is in good general appearance		7		Y					
All kitchen equipment operational & clean		×	1	1					
All tools and sharps inventoried		7		14				:	
All areas secure, lights out, exits locked				<i>y</i> c					
DISH MACHINE					Wash 150+	Rinse 18	0+		
Temperature according to manufacturer's specifications	Breakfast				159	186	•		
and chemical agent used in Final Rinse	Lunch				145	181			
			Dinner		165	185			·
POT and PAN SINK	,	Tem	oeratu)	re	Wash 110 °F+	Rinse 110 °F+		200	opm
Final Rinse Temps determined by chemical agent used			Breakfast		115.	120		2	Oppy
			Lun	ch	1/2	115	-	200	Som
			Dint	ner	1/3	116		200	EN MA
FREEZER and WALK-IN	To	empe	rature		Freezer 0°F	Walk-in	Wa	lk-in 2	1000
The state of the s					or below	35-40 °F		-40 °F	
Record temperatures, Freezer and Walk-ins				AM	-7.4	39°		8.7	
Record temperatures, Freezer and Walk-ins				PM	-4.8	39	3	7	
DRY STORAGE	Temp	eratu	re 45-	80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	68 70	68			
Record temperatures, Dry Storage Areas				PM	76	70			
Water Temps & Handwash Areas	A 3 /	, 1	Di						
water Temps & Handwash Areas	AM 105-12		PI 105-1						
	103-12		103-1	20 F					
	10		ILU			<u> </u>			

Signature, Cook Supervisor (AM)

00/27/20 DATE

Signature Cook Supervisor (PM)

FOOD SERVICE MANAGER

<u>8 - 30</u> -20





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FOOD SERVICE UNIT: <u>195- AURORA KITCHEN</u>

OPENING and CLOSING CHECKLIST

Date: 8/28/2000)				Time	:300 AN	⁄I Time	:17	30 I	PΜ
Shift Checklist	AM		Pl			Comme		7.0	
	No '	Yes	No	Yes					
All areas secure, no evidence of theft		Z							: -
Workers reported to work, no open sores		×		X					,
no skin infections		<u> </u>		×					
no diarrhea		\		X		· · · · · ·	-		
Kitchen is in good general appearance		X		X		-			
All kitchen equipment operational & clean		X		X					
All tools and sharps inventoried		×		X				~	j.
All areas secure, lights out, exits locked				X					
DISH MACHINE	Tempera			re	Wash 150+	Rinse 18	80+		
Temperature according to manufacturer's specifications	Breakfast				156		182 -		
and chemical agent used in Final Rinse		-	Lun	ch	155	180			
			Dinr	ner	155	150			; ;
POT and PAN SINK	To	emp	erature		Wash 110 °F+	Rinse 110		200 p	nm
Final Rinse Temps determined by chemical agent used			Breakfast		125	125		DONNE	
			Lunch		110	110	•	20	14125 150M
			Dinn	er	17,1	119		Too	
FREEZER and WALK-IN	Ten	iper	ature		Freezer 0°F or below	Walk-in 35-40 °F		k-in 2	
Record temperatures, Freezer and Walk-ins				AM	-5.9	3811		40 °F	
Record temperatures, Freezer and Walk-ins				PM	-1	3011	끊	017	
DRY STORAGE	Temper	atur	e 45-		Spice Room	Store Rm	- (<u> </u>	
Record temperatures Dry Storage Areas				AM	13/3	65			
Record temperatures, Dry Storage Areas				PM	Gy J	63			
	-						_		
Water Temps & Handwash Areas	AM		PN	Л			-		
	105-120 °	F	105-12	20 ℉					
	123		119						

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE





FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 8 29 2020 Time					:0200 AM Time: 1715 PM					
Shift Checklist	AM		PM		Comments					
	No	Yes	No	Yes						
All areas secure, no evidence of theft		X								
Workers reported to work, no open sores		Z		X						
no skin infections		X		X						
no diarrhea		X		X		-			·	
Kitchen is in good general appearance		X		X						
All kitchen equipment operational & clean		X		X						
All tools and sharps inventoried		X		×						
All areas secure, lights out, exits locked				X					· · · · · · · · · · · · · · · · · · ·	
DISH MACHINE		eratu	re	Wash 150+	Rinse 18					
Temperature according to manufacturer's specifications	Breakfast			156	183					
and chemical agent used in Final Rinse	Lunch			155	100					
	Dinner			150	196	2				
POT and PAN SINK	-	erature		Wash 110 °F+	Rinse 110	Rinse 110 °F+		200 ppm		
Final Rinse Temps determined by chemical agent used			Breakfast		121			2 acppn		
			Lun	ch	112	115		200		
	Dinner				173	125		200	T	
FREEZER and WALK-IN	Temperature		Freezer 0°F	Walk-in	Wal	k-in 2	YIV			
					or below	35-40 °F		40 °F		
Record temperatures, Freezer and Walk-ins	AM			AM	-5.4	38,6	.3	7.7		
Record temperatures, Freezer and Walk-ins	PM			PM	-3	38.6	3			
DRY STORAGE	Temperature 45-80 °F			80 °F	Spice Room	Store Rm		·-		
Record temperatures Dry Storage Areas	AM			AM	65	67				
Record temperatures, Dry Storage Areas	PM			PM	64	65				
"					1					
Water Temps & Handwash Areas	AM	1	PN	M						
	105-12	0 ℉	105-13		\setminus					
	12	5	120)	ν					

Signature, Cook Supervisor (AM)

29 2020/ DATE

Signature, Cook Supervisor (PM)

8-30-20





Secure Services™



FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 8-30-0				Time	:0150 AM	I Time	:/&	30P	PM
Shift Checklist	AM		PM			Comme	nts		
	No	Yes	No	Yes					
All areas secure, no evidence of theft		X							-
Workers reported to work, no open sores		×		X					
no skin infections		×		×					
no diarrhea		_>_		7					
Kitchen is in good general appearance		۶		7					:
All kitchen equipment operational & clean		×		7					
All tools and sharps inventoried		·		Y					
All areas secure, lights out, exits locked				X					
DISH MACHINE	r	eratui	re	Wash 150+	Rinse 18	0+			
Temperature according to manufacturer's specifications	Breakfast			fast	156	184			
and chemical agent used in Final Rinse	Lunch			ch	154	187			-
	Dinner			er	155	183			
POT and PAN SINK	7	Гетр	erature		Wash 110 °F+	Rinse 110 °F+		200 p	pm
Final Rinse Temps determined by chemical agent used			Breakfast		112	115			Oppn
	Lunch Dinner		Lunch		115	116		Dane	DDm
			113	115		7000c			
FREEZER and WALK-IN	Temperature			Freezer 0°F	Walk-in	Wal	lk-in 2	F// C	
D 14 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1					or below	35-40 °F	35-	40 °F	
Record temperatures, Freezer and Walk-ins	AM				-4.2	37.6		8.9	
Record temperatures, Freezer and Walk-ins	PM Temperature 45-80 °F				-3.5	38.0	_3	93.7	
DRY STORAGE	Tempe	ratui	re 45-		Spice Room	Store Rm			
Record temperatures Dry Storage Areas	AM				60	68			
Record temperatures, Dry Storage Areas	<u> </u>			PM	(ste	68			
Water Temps & Handwash Areas	AM	·	PN	Л					· · ·
Comps ov Administrations (Mar off)	105-120		105-12						
	120		120						

Signature, Cook Supervisor (7

<u>08/30/</u>2020

Signature, Cook Supervisor PM

FOOD SERVICE MANAGER

DATE